

# 767-SK

### LOW TEMPERATURE SMOKER OVEN



• HALO HEAT . . . a controlled, uniform heat source that maintains close temperature tolerances throughout the cooking and holding function. Offers uniform and consistent cooking on a daily basis, low shrinkage of bulk or portion-cut protein items, higher food moisture content, and significantly longer holding life.

- Smokes with real wood chips no pressure cooking, no artificial smoke flavor.
- Smoke timer offers a choice of mild, medium, or heavy smoke flavor.
- Cooks, smokes, and holds meats, poultry, and fish.
- Cold smokes fish and cheese.
- Induces natural enzyme action in meat for tenderizing.
- Less energy usage than conventional ovens.
- Reduces labor and evens-out work loads.
- Non-magnetic stainless steel interior, racks, and shelves resist corrosion.
- Stackable design for additional capacity.

Single compartment smoker with 20 gauge stainless steel exterior. Door includes a positive-catch door latch. Oven interior includes two (2) completely removable, non-magnetic stainless steel side racks with eleven (11) pan positions spaced on 1-3/8" (35mm) centers, two (2) stainless steel wire shelves, one (1) stainless steel Rib Rack, a removable stainless steel drip pan with drain and a wood chip container. Oven is furnished with an exterior, front mounted stainless steel drip tray and one (1) sample bag each of cherry, hickory, apple & maple wood chips. Oven includes one (1) set of 3-1/2" (89mm) casters — 2 rigid, and 2 swivel with brake.

Oven has a Simple control with an ON/OFF power switch; cook temperature knob, 200° to 325°F (94° to 160°C); hold temperature knob with a temperature range from 60° to 205°F (16° to 96°C); digital display, UP/DOWN arrows to set cook and hold time; and a sixty minute smoking timer. Control features indicator lights for the cook, hold, and smoke functions, and when the oven is calling for heat. Oven is equipped with a voltage conversion switch, located on the back of the oven, for voltage selection (208 or 240 V.A.C.) at time of installation.

☐ **MODEL 767-SK:** Low temperature smoker oven with Simple control.

#### **FACTORY INSTALLED OPTIONS**



ANSI/NSF 4





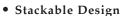




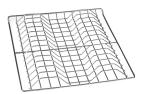
- Door Choices:
  - ☐ Solid Door, standard ☐ Window Door, optional
- Door Swing Choices:
- ☐ Right-hand swing, standard ☐ Left-hand swing, optional
- Voltage Choices:
  - □ 120V
  - □ 208-240V
  - □ 230V
- Exterior Panel Color Choices: ☐ Stainless steel, standard
  - ☐ Burgundy, optional ☐ Custom color, optional
- Cooking thermostat limit set at 250°F for restricted areas of the U.S.A.
  - $\square$  Specify on order as required.

#### ADDITIONAL FEATURES

 Rib Rack Shelf
Item SH-2743 Special non-magnetic stainless steel wire shelf designed to hold ribs or fish in an upright position for more even smoking. Each shelf will hold thirteen full ribs. One (1) Rib Rack Shelf is furnished with each smoker. Additional racks are available as an option. Total oven capacity: Two (2) Rib Rack Shelves.



767-SK with 767-SK, or 767-SK/III Cook/Hold/Smoke; 750-TH-II or 750-TH/III Cook & Hold; 750-S Holding Cabinet;. XL-300 or XL-400 Xcelerate<sup>®</sup>; or CTX4-10 Combitherm™. Order appropriate stacking hardware.





On all Cook & Hold heating elements (EXCLUDES LABOR).

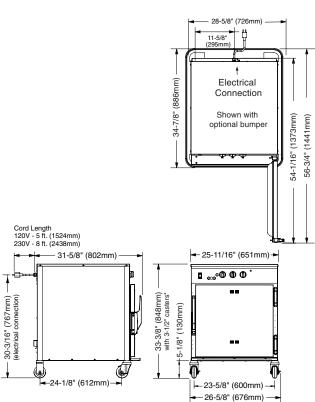


W164 N9221 Water Street • P.O. Box 450 • Menomonee Falls, Wisconsin 53052-0450 • U.S.A. PHONE: 262.251.3800 800.558.8744 U.S.A./CANADA FAX: 262.251.7067 800.329.8744 U.S.A. ONLY





## LOW TEMPERATURE SMOKER OVEN



\*31-11/16" (804mm) - with optional 2-1/2" casters \*35-1/16" (890mm) - with optional 5" casters \*33-13/16" (858mm) - with optional 6" legs

DIMENSIONS:	HxWxD
EXTERIOR:	
	33-3/8" x 26-5/8" x 31-5/8"
	(848mm x 676mm x 802mm)
INTERIOR:	
	20-1/8" x 22" x 26-1/2"
	(510mm x 559mm x 673mm)

ELECTRICAL						
VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	COI	RD & PLUG
120	1	60	16.0	1.9	Δ/	ma 5-20p - 125v plug
208 240	1 1	60 60	16.0 13.0	3.3 3.0		O CORD OR PLUG
230	1	50/60	12.2	2.8	PLUG	CEE 7/7 RATED 250V CH2-16P RATED 250V
						3 (u.k. only) rated 250v

100 lb (45 kg) maximum				
volume maximum: 53 quarts (67 liters)				
	FULL-SIZE PANS:	GASTRONORM 1/1:		
Nine (9)	20" x 12" x 2-1/2"	(530mm x 325mm x 65mm)		
Five (5)	20" x 12" x 4"	(530mm x 325mm x 100mm)		
FULL-SIZE SHEET PANS:				
Up to Five	(5)* 18" x 26" x 1" on	wire shelves only		
*ADDITIONAL S	HELVES REQUIRED	-		

CLEARANCE REQUIREMENTS		ENTS	INSTALLATION REQUIREMENTS	
BACK		3" (76mm)	— Oven must be installed level.	
TOP		2" (51mm)	— The oven must not be installed in any area where it may	
EACH SIDE		1" (25mm)	be affected by steam, grease, dripping water, extreme	
WEIGHT			temperatures, or any other severely adverse conditions.	
NET: 197 lb (89 kg	g)	sнір: 225 lb (102 kg)	— Appliances with casters and no cord or plug must	
CRATE DIMENSIONS: (L X W X H)			be secured to the building structure with a flexible	
35" x 35" x 41" (889mm x 889mm x 1041mm)		m x 889mm x 1041mm)	connector. NOT FACTORY SUPPLIED.	

OPTIONS & ACCESSORIES			
☐ Bumper, Full Perimeter		☐ Shelf, Stainless Steel, Flat Wire	SH-2324
(NOT AVAILABLE WITH 2-1/2" CASTERS)	5010371	☐ Shelf, Stainless Steel, Rib Rack	SH-2743
☐ Carving Holder, Prime Rib	HL-2635	Stacking Hardware	
☐ Carving Holder, Steamship (Cafeteria) Rou	nd 4459	☐ Over or under TH, SK, S-Series	5004864
Casters, Stem - 2 RIGID, 2 SWIVEL W/BRAKE		☐ Under XL-300 Xcelerate®	5019677
□ 5" (127mm)	5004862	□ Under XL-400 Xcelerate®	5019678
□ 2-1/2" (64mm)	5008022	☐ Under CTX4-10 Combitherm®	5019679
□ Door Lock with Key	LK-22567	Wood Chips bulk pack - 20 lb (9 kg)	
☐ Drip Pan with Drain	14831	☐ Apple	WC-22543
☐ Legs, 6" (152mm), Flanged (SET OF FOUR)	5011149	□ Cherry	WC-22541
☐ Pan Grid, Wire — 18" x 26" PAN INSERT	PN-2115	□ Hickory	WC-2829
☐ Security Panel w/ Key Lock	5013936	□ Maple	WC-22545



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